

Egg Paniyaram Recipe

Ingredients:

Eggs – 4

Idli Batter – 1/2 cup

Turmeric Powder – 1/4 tsp

Pepper Powder – 1/2 tsp

Cumin Powder – 1/2 tsp

Salt as per taste

Oil as required



Method:

- ❖ Pour 1/4 cup of water in a large pan.
- ❖ Add salt, turmeric powder, pepper powder and cumin powder.
- ❖ Break the eggs into the pan and beat well.
- ❖ Add the idli batter and mix well.
- ❖ Pour the batter into greased paniyaram moulds.
- ❖ Heat a pan over medium flame.
- ❖ Place the moulds in the pan and cover with a lid.
- ❖ Cook on both sides till golden brown.
- ❖ Remove and serve with mint chutney.